

HAMPTONS ARISTOCRAT

SUMMER SOCIALS



SIGNATURE SOCIAL

THE SUMMER BAR

fresh juices, tangerine + margarita + grapefruit

sparkling pellegrino + fresh juices, club soda + tonic

sassy water, fruit infused spa water

specialty: Lemongrass + Ginger + Grapefruit Saki Hato + Yuzu Salt

specialty: Cucumber + Celery spritz, lime syrup + gin, prosecco

*client to provide alcohol (liquor + wine) / or + \$40 pp Premium Bar

BAR SNACKS

smoked grass-fed korean “jerky” pear + sesame, chili soy

old bay boiled peanuts, in-shell

PASSED HORS D'OEUVRES, 90 minutes

crispy mozzarella + caviar, pesc

king crab sushi roll, avocado + spicy aioli, gf + pesc

shaved beef + wasabi + edamame, crostini

crispy rice + spicy tuna, avocado mousse, gf + pesc

sake chicken dumpling, house made dumpling wrapper + scallion, df

watermelon nigiri, smoked watermelon + pickled cucumber, vegan + gf

SELECT YOUR DINNER STATIONS, see the next page

Pizzette Station (flatbreads + meatballs + assorted salads)

Taqueria Station (tacos + tostadas, ceviches + crudités + guac + chips)

Hamptons Station (lobster rolls + montauk tuna + clam chowder pizza)

Clambake (lobster boils, baked clams, mussels + steak frites)

Raw Bar (sushi + oysters + clams + crudos)

DESSERT, FLOATING

mochi ice cream

mini key lime pies

PRICING PER GUEST: \$275 + tax + admin

includes full service: 1 server per 15 guests / 1 Bartender per 35 guests

chef team + equipment + passing trays / requires access to kitchen

client to rent: bar + glassware, cocktail tables, all furniture /platters

TAPAS STATIONS

PIZZETTE (action station!) + \$2500 / + \$45 per guest

*includes wood burning pizza oven, farm barrel tables + display

assorted pizzas: truffle corn + jalapeno pizza, parmesan, margarita pizza
hot honey + goat cheese focaccia, arugula
giant meatballs + farm tomato puree
shrimp scampi skewers, herb + garlic oil
peach + burrata caprese salad
farm caesar salad, parmesan + bread crumbs

HAMPTONS STATION + \$1000 / \$45 per guest

seared tuna crudo + hot honey + bleu, tostada
hamachi + peach, Calabrian chili, tostada
poblano + spinach + cotija empanada
short rib nachos, goat cheese fondue + corn
dirty street corn, on a stick
farm crudités + guacamole + chips

HAMPTONS STATION + \$1000 / \$65 per guest

hot buttered lobster rolls, sweet potato bun + herbs
traditional lobster roll, aioli + celery
clam chowder flatbread
shave black truffle corn flat bread
seared montauk tuna, farm greens + green goddess drizzle

THE CLAMBAKE STATION + \$1000 / \$65 per guest

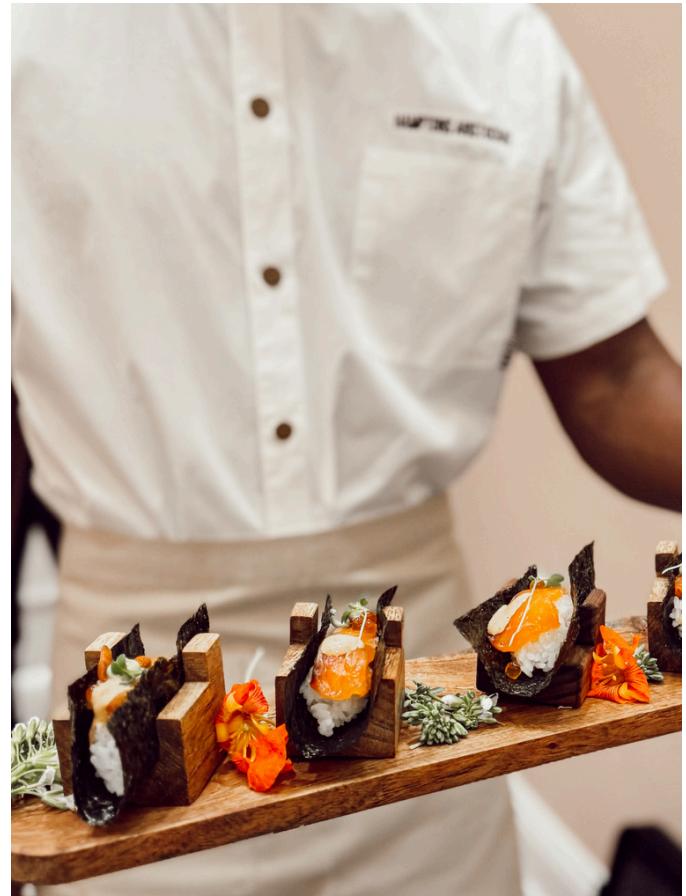
individual lobster pots: lobster tail + corn + sausage + potatoes
sliced frites, ny strip steak + french'ed haricot verts
french fries + caviar aioli, ketchup, ranch
baked clams, lemon + celery
tomato + burrata salad, basil, farm radicchio

CANOE RAW BAR + \$2500 / \$75 per guest

*includes canoe bar + raw bar barrels / includes ice

west + east coast oysters, dill mignonette
salmon sashimi maki taco + nori + sushi rice + spicy aioli
pesca fresca, octopus + shrimp, lemon + herbs
tuna nigiri, sushi rice + soy sesame
fluke ceviche + avocado + citrus





VINTAGE BUFFET TABLES (\$1000 EACH / 2X)



1941 TOMATO TRUCK, \$3500 RENTAL FEE

